

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
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1	ISLAND GRILL	33	0	No
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LOOSE BULKHEAD PANELS WERE NOTED ON THE PORT AND STARBOARD SIDE OF THE HOT GRILL LINES.

This item was rectified by our facilities management and a record AVO was made.

2	WINDJAMMER BUFFET LINES	33	0	No
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THE STAINLESS STEEL PANEL AT THE BASE OF THE BUFFET CABINETRY WAS LOOSE.

This item was rectified by our facilities management and a record AVO was made.

3	WINDJAMMER STARBOARD BUFFET LINE	21	1	No
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THE COUNTER WAS ROUGH BETWEEN THE BAIN MARIE STATIONS AND THE INDUCTION WOK.

This item is scheduled to be rectified in the up coming Dry Dock May 2nd 2004.

4	CASINO PANTRY	33	0	No
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THE ALTERNATE ENTRANCE INTO THE CASINO PANTRY WAS DAMAGED AT THE JUNCTURE BETWEEN THE BULKHEAD AND DECK.

This item was rectified by our facilities management and a record AVO was made.

5	JOHNNY ROCKETS GRILL	33	0	No
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A LOOSE BULKHEAD PANEL WAS NOTED ON THE LEFT SIDE OF THE HOT GRILL.

This item was rectified by our facilities management and a record AVO was made.

6	JOHNNY ROCKETS GRILL	21	1	No
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GAPS WERE NOTED IN THE GRILL DRIP PAN HOUSING THAT MADE CLEANING DIFFICULT.

This item was rectified by our facilities management and a record AVO was made.

7	WINDJAMMER SALAD BUFFET	36	0	No
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ENSURE THAT THE LIGHTING IN THIS AREA CAN BE RAISED TO 220 LUX WHEN CLEANING TAKES PLACE.

The lighting does reach the 220 lux requirement once the system is turned on for the cleaning process .

8	MAIN GALLEY - DECK 5	38	0	No
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A MOP WAS NOTED IN THE CLEANING STORAGE ROOM STORED IN A MOP BUCKET. THIS DID NOT ALLOW THE MOP TO AIR DRY.

This has been corrected staff was coached regarding the storage of mops; this will be monitored on an ongoing bases.

9	MAIN GALLEY - DECK 5	26	0	Yes
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SEVERAL PLATES WERE NOTED IN THE BELL BOX SOILED AND STORED AS CLEAN.

All staff has been coached of the correct way to stow clean plates, continuous monitoring will ensure compliance.

10	MAIN GALLEY - DECK 5	21	1	No
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THE LID ON THE SODA MACHINE WAS CRACKED, MAKING IT DIFFICULT TO CLEAN.

A new lid has been ordered from Coca Cola company, we are awaiting delivery

11	STAFF MESS PANTRY	15	5	Yes
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A HALF-GALLON OF MILK WAS FOUND IN A REFRIGERATOR FROM ISLAND DAIRIES IN JAMAICA. THIS MILK WAS NOT LABELED AS GRADE

This write up has been re-classed and taken care of.

12	MAIN GALLEY - DECK 4	20	2	No
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SIX SPOONS WERE NOTED IN THE POTASH AREA WITH DAMAGED HANDLES, MAKING THEM DIFFICULT TO CLEAN.

These utensils have been discarded.

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NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
13	MAIN GALLEY - DECK 4	22	0	No
THE POTASH MACHINE WAS POSTED OUT OF ORDER. THE THREE COMPARTMENT SINK WAS BEING UTILIZED TO COMPENSATE FOR THIS				
Correct processes were being followed.				
14	MAIN GALLEY - DECK 4	21	1	No
PEELING SEALANT WAS NOTED IN THE VENTILATION HOOD OVER THE DOUGHNUT FRYER IN THE BAKERY.				
The facilities management has an ongoing program to replace peeling sealant throughout the galleys record AVO was made.				
15	MAIN GALLEY - DECK 4	33	0	No
A HOLE WAS NOTED IN THE BULKHEAD NEXT TO THE DOUGHNUT FRYER IN THE BAKERY.				
This item was rectified by our facilities management and a record AVO was made.				
16	MAIN GALLEY - DECK 3			
A CRATE OF MILK (NINE HALF GALLON CONTAINERS) WAS NOTED IN THE SOUP AND VEGETABLE WALK-IN REFRIGERATOR FROM ISLAND DAIRIES IN JAMAICA. THIS MILK WAS NOT LABELED AS GRADE A.				
This write up has been re-classed and taken care of.				
Page 1 of 2 DRAFT COPY DRAFT COPY				
17	MAIN GALLEY - DECK 3	16	0	Yes
CHEESE PLATES WERE NOTED IN REFRIGERATOR R-03-38. AN INTERNAL TEMPERATURE OF THE CAMEMBERT CHEESE ON TWO OF THE PLATES WAS TAKEN AND FOUND TO BE 45°F. IT WAS STATED BY THE STAFF THAT THE PLATES WERE PREPARED THE NIGHT BEFORE THE INSPECTION. THE CHEESE WAS DISCARDED IMMEDIATELY.				
The cheese was discarded immediately, the pantry-men were coached on the importance of refrigeration.				
18	MAIN GALLEY - DECK 3	20	2	No
THE THERMOMETER IN REFRIGERATOR R-03-38 MENTIONED IN THE PREVIOUS ITEM WAS READING 48°F.				
The thermometer was discarded immediately and a new one put in its place.				
19	DINING ROOMS	21	1	No
THE FINISH ON THE WAIT STATIONS WAS CHIPPED, LEAVING EXPOSED WOOD THAT WAS DIFFICULT TO CLEAN.				
This item is scheduled to be replaced in our up coming Dry Dock May 2nd 2004.				
20	CREW GALLEY	37	0	No
CONDENSATE WAS NOTED IN THE VENTILATION HOOD OVER THE COMBI-OVENS. THIS CONDENSATE WAS DRIPPING ONTO THE DECK BELOW.				
This item was rectified by our facilities management and a record AVO was made.				
21	CREW GALLEY	26	0	Yes
ONE KNIFE WAS SOILED AND STORED AS CLEAN IN THE PANTRY.				
The staff at the crew galley has been coached on the importance of correct storage of clean and dirty silver.				

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NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
22	CREW GALLEY	38	0	No
A SIGN WAS MISSING ON THE CLEANING LOCKER.				
This item was rectified immediately.				
23	PROVISIONS - VEGETABLE UNPACKING ROOM	21	1	No
HOLES WERE NOTED ON THE COMBI-OVEN WHERE A KNOB WAS MISSING.				
This unit will be removed from the area in Dry-Dock				
24	PROVISIONS - VEGETABLE UNPACKING ROOM	08	0	No
THE FAUCET AT THE SINK IN THE CLEANING LOCKER HAD A THREADED HOSE BIB CONNECTION. A BACKFLOW PREVENTION DEVICE WAS NOT LOCATED ON THE WATER LINES SUPPLYING THE SINK.				
With the coordination of the facility Division this will be corrected AVO was made.				
25	PROVISIONS - FRUIT WALK-IN	33	0	No
A LARGE GAP WAS NOTED NEAR THE DECK WHERE THE PROFILE STRIP HAD PULLED AWAY FROM THE BULKHEAD.				
This item is scheduled to be rectified in our up coming Dry Dock May 2nd 2004.				
26	POOL BAR PANTRY	20	2	No
ONE SPOON WITH A DAMAGED HANDLE AND ONE KNIFE WITH A DAMAGED BLADE WERE FOUND IN THE WAREWASH AREA, MAKING THEM DIFFICULT TO CLEAN.				
These utensils have been discarded.				
27	POOL BAR PANTRY	21	1	No
THE COOLER USED TO HOLD PINA COLADA MIX WAS CRACKED, EXPOSING THE INSULATION. THE INSULATION WAS WET AND SOILED.				
This container has been discarded.				
28	CORRECTIVE ACTION STATEMENT	*	0	No
IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.				
PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV				
USE EMAIL MESSAGE SUBJECT LINE: VOYAGER OF THE SEAS - CAS - 1/25/2004				